

# Sautéed Spinach I Inauguration of the President

## Served at the Inaugural Luncheon, 2013

### Ingredients

### Preparation

1. Pre heat a large heavy bottom sauté pan on high heat.
2. Sauté shallot in oil until tender.
3. Add the baby spinach and season with salt and pepper cooking only until spinach leaves are wilted. Remove from pan and hold warm.

### Additional Information

- **Course:**
- **Servings:** 4 servings

Since 1901, the Joint Congressional Committee on Inaugural Ceremonies has been responsible for the planning and execution of the swearing-in ceremonies and the luncheon for the Inauguration of the President of the United States at the U.S. Capitol.